

## Research Paper on Food Waste Management

Hereby taking an opportunity to highlight a deep study on Food Waste Management in hotel industry. Authors of this research paper are Dr Dilbag Singh and Amandeep Ad.

- Hotel industry is one of the foremost trouper in the progression of tourism as a whole in India.
- According to a report of WTTC, India is contributing 6.9 % to the world GDP in the field of Travel and Tourism.
- Apart from having a number of prospects hotel industry is facing a quite a lot of hitches, wastage of food on mass level is one of them. Since hotels use a very extraordinary amount of natural resources from energy to food it is desirable that sustainable practices must be adopted and managing the huge amounts of waste engendered is one of the most important anxieties. In a hotel major part of revenue is generated from the kitchens of different outlets which mean a large amount of food waste is also generated. The generation of this waste and managing it is not only a commercial delinquent but ecological problem too.
- HVS “Forecasting Hotel Room Requirement by 2021” highlights in their report that there is an estimated requirement of 343000 hotel rooms by the year 2021.
- Above estimation shows high demand in hotel industry in coming days and it will never reduce looking at current living style of Indian population.
- The current paper is an attempt to make the people aware about the various waste management practices which can be adopted by the hotel industry. It will not only reduce their productivity cost but also work for the sustainable development.

Let us take some literature review which is also very important part of the paper written by the authors.

- ✓ Barton (2000), Writes in his study that the cost of food waste is estimated to the 40 percent of a plated meal.
- ✓ National Restaurant Association (2010) The estimated food waste is approximately 53 percent by the year 2010 in take awayservices.

- ✓ MSW Manual (2000) states that Composting of hotel food waste is one of the best way to manage it.
- ✓ J.A. Rudmi Chehanika Sandaruwani\*and W.K. Athula C. Gnanapala (2016)Finds that the majority of the hoteliers do not realize that one of the biggest resource efficiency opportunities lies in the kitchen.

Now let us go through the very important part of paper and that is research mythology.

- There are 10 variables related to the practices to manage the food waste in hotel industry.
- And these are Portion Control, Proper Storage, FIFO Practice, Compost Services, Demand Forecasting, Training, Recycling, Separate Food Wastage Bin ,Waste Reduction, Surplus Food for Staff Meals.
- The study was based on the 225 respondents from different hotels in India.
- Through structured questionnaire respondents were asked question on five point Likert scale. Factor analysis method is used to reduce these variables to limited number of factors.
- Hence the present study states that Waste management is such a serious issue which needs the attention of public as well government authorities.

**References: Research · February 2018 DOI: 10.13140/RG.2.2.15908.37760 publication at: <https://www.researchgate.net/publication/323356841>**